FIG. 1

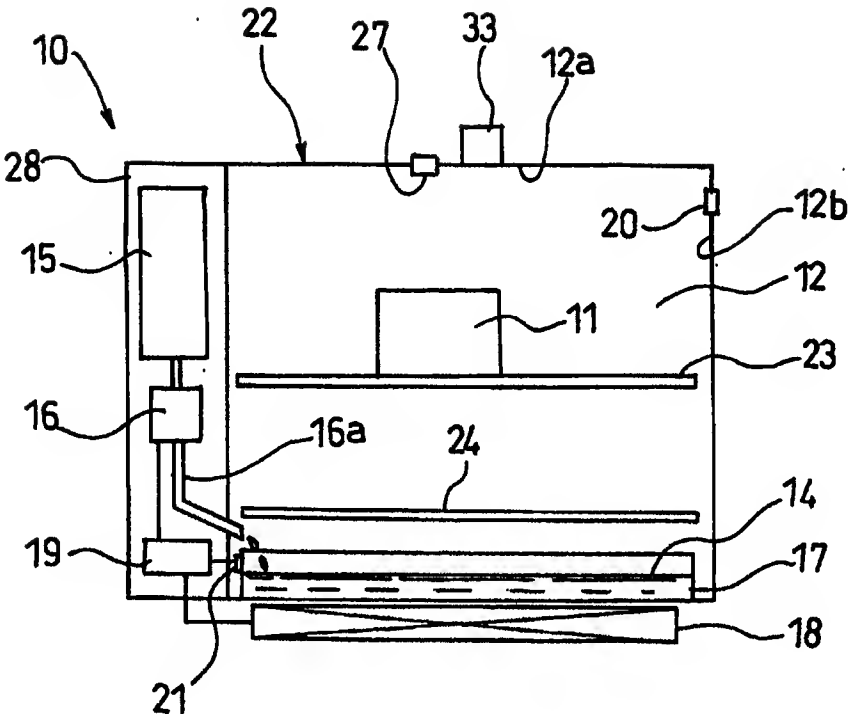

10
22
27
33
12a
28
20
12b
15
12
11
23
16
16a
24
14
19
17
18
21

FIG. 2

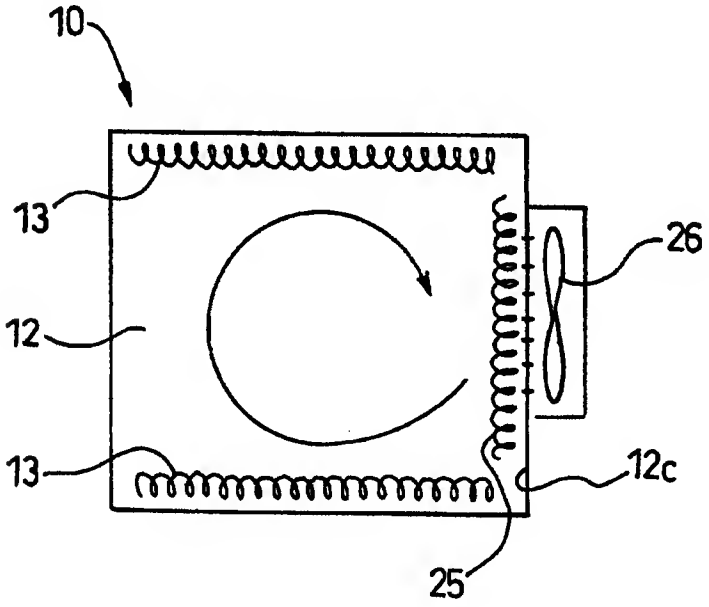

10
13
26
12
13
12c
25

FIG. 3

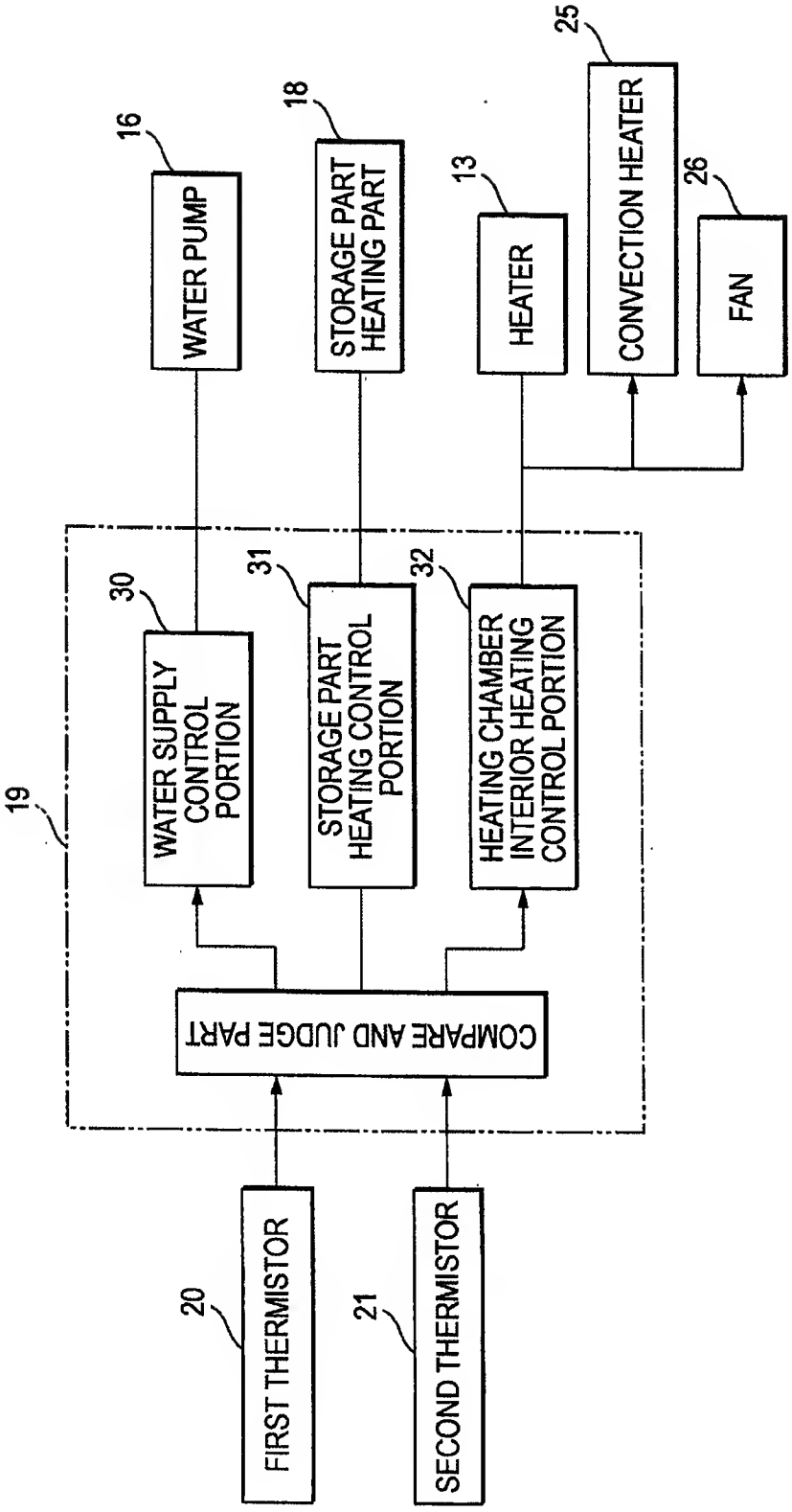

16
WATER PUMP
18
STORAGE PART HEATING PART
13
HEATER
25
CONVECTION HEATER
26
FAN
19
30
WATER SUPPLY CONTROL PORTION
31
STORAGE PART HEATING CONTROL PORTION
32
HEATING CHAMBER INTERIOR HEATING CONTROL PORTION
COMPARE AND JUDGE PART
20
FIRST THERMISTOR
21
SECOND THERMISTOR

FIG. 4

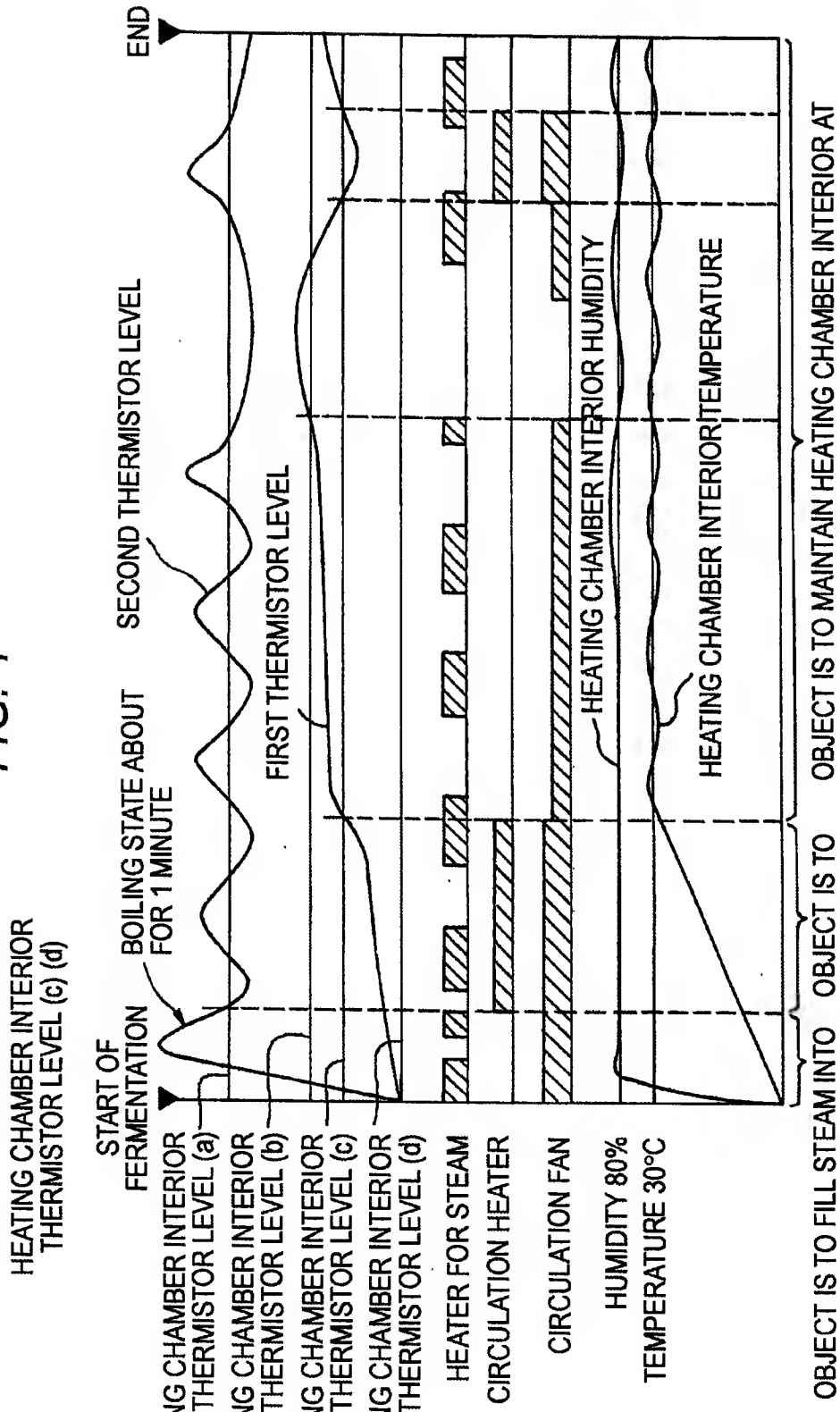
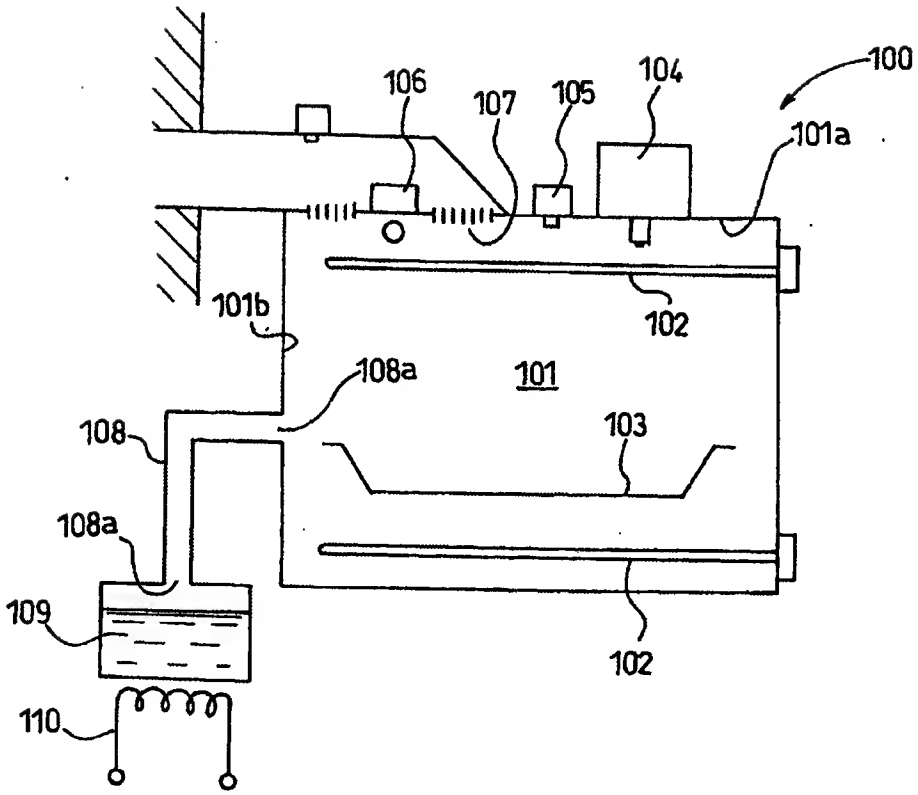

HEATING CHAMBER INTERIOR THERMISTOR LEVEL (c) (d)
START OF FERMENTATION
BOILING STATE ABOUT FOR 1 MINUTE
SECOND THERMISTOR LEVEL
END
HEATING CHAMBER INTERIOR THERMISTOR LEVEL (a)
HEATING CHAMBER INTERIOR THERMISTOR LEVEL (b)
FIRST THERMISTOR LEVEL
HEATING CHAMBER INTERIOR THERMISTOR LEVEL (c)
HEATING CHAMBER INTERIOR THERMISTOR LEVEL (d)
HEATER FOR STEAM
CIRCULATION HEATER
CIRCULATION FAN
HEATING CHAMBER INTERIOR HUMIDITY
HUMIDITY 80%
HEATING CHAMBER INTERIOR TEMPERATURE
TEMPERATURE 30°C
OBJECT IS TO FILL STEAM INTO HEATING CHAMBER TO QUICKLY SET HEATING CHAMBER INTERIOR AT PROPER HUMIDITY
OBJECT IS TO QUICKLY INCREASE HEATING CHAMBER INTERIOR TEMPERATURE UP TO PROPER TEMPERATURE
OBJECT IS TO MAINTAIN HEATING CHAMBER INTERIOR AT CONSTANT TEMPERATURE AND HUMIDITY

FIG. 5

	STATE OF HUMIDITY WITHIN HEATING CHAMBER	STATE OF TEMPERATURE WITHIN HEATING CHAMBER	EVALUATION
MICROWAVE FERMENTATION	X SHORT HUMIDITY	△ TO MAINTAIN TEMPERATURE WITHIN HEATING CHAMBER IS DIFFICULT	△ TO MAINTAIN PROPER HUMIDITY AND PROPER TEMPERATURE WITHIN HEATING CHAMBER CONSTANT IS DIFFICULT
HEATER FERMENTATION	X SHORT HUMIDITY	○	△ WHEN USING A COOKING APPARATUS, USE OF THIS METHOD IS NORMAL
STEAM FERMENTATION	○	△ TO MAINTAIN TEMPERATURE WITHIN HEATING CHAMBER IS DIFFICULT	△ TO MAINTAIN PROPER HUMIDITY AND PROPER TEMPERATURE WITHIN HEATING CHAMBER CONSTANT IS DIFFICULT
HEATER FERMENTATION + STEAM	○ HUMIDITY CONTROL BY EQUIPMENT IS POSSIBLE	△ ~ ○ TWO OR MORE HEATING SOURCES + BOILING ENERGY MAKES IT DIFFICULT TO MAINTAIN UNIFORM TEMPERATURE WITHIN HEATING CHAMBER	○ BECAUSE OF ARBITRARY SETTING, CONTROL OF HUMIDITY, TEMPERATURE AND TIME ON COOKING APPARATUS SIDE IS POSSIBLE
HEATER FERMENTATION + STIRRING OPERATION + STEAM	○ OPTIMUM CONTROL OF HUMIDITY WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	○ OPTIMUM CONTROL OF TEMPERATURE WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	○ BECAUSE OF ARBITRARY SETTING, CONTROL OF HUMIDITY, TEMPERATURE AND TIME ON COOKING APPARATUS SIDE IS POSSIBLE
HEATER FERMENTATION + STIRRING OPERATION + STEAM (NO BOILING CONTROL)	○ OPTIMUM CONTROL OF HUMIDITY WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	◎ BECAUSE OF NO BOILING CONTROL, FURTHER OPTIMUM CONTROL OF TEMPERATURE WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	◎ BECAUSE OF ARBITRARY SETTING, OPTIMUM AND UNIFORM CONTROL OF HUMIDITY, TEMPERATURE AND TIME ON COOKING APPARATUS SIDE IS POSSIBLE

FIG. 6


100
101a
104
105
107
106
102
101b
108a
101
103
108
108a
109
102
110